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Process essay

Apple Crisp

Topping:

2/3c sugar

1 1/2c flour

9 tbsp butter (soften)

\*crumble together until a crumbly

7 apples (gala)

1/2c sugar

Tsb cinnamon

Tsb corn starch

\*on top of apples little pats of butter

9x13 dish 350’ bake until brown

Vanilla ice cream

Here is a delicious family recipe for apple crisp from my girlfriend’s grandmother. You first need to mix the topping which is my favorite part. Preheat your oven to 350 degrees, once you have done that you will need two bowls. The first bowl you will pour in the sugar and stirring the flour until well blended. Once you have mixed that together slowly with a fork cream in the butter until the topping comes to a crumble. Set this bowl aside. In your next bowl, peel, core, and slice your apples before putting them in the bowl. Once that is done mix in your sugar, cinnamon, and corn starch stirring until all the apples are well coated. Now put your apple mixture into your baking dish topping with little pats of butter before you cover the apples with your topping mixture that you have set aside. Finally put into the oven and bake until top is golden brown. The smell of this baking will not only have your mouth watering but the house will smell wonderful. So in the mean time get your dish ready with a big scoop of vanilla ice cream and enjoy with your apple crisp once it’s hot out the oven. Enjoy!